

Creamy Lemon Possets: A 3-Ingredient No-Bake Dessert That Feels Fancy

If you're craving a dessert that's as effortless as it is elegant, you need to try



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15 min

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INGREDIENTS

? 2 cups heavy cream

? 1/2 cup sugar

? Juice of 2 lemons

? Zest of 1 lemon

Ingredient Tips & Variations:

Lemon Juice: Freshly squeezed only-bottled juice doesn't offer the same bright flavor or acidity.

Zest: Use a microplane for ultra-fine zest that blends smoothly into the cream.

Flavors: Add a splash of vanilla or swap in lime or orange juice for a fun twist.

Light Version: You can try using half-and-half, but it may not set as firmly.

Instructions:

Tips for Success:

Don't Boil the Cream: Just bring it to a simmer. Boiling may cause it to separate.

Strain It (Optional): For extra-smooth possets, strain the mixture before pouring into cups.

Make Ahead: These keep beautifully in the fridge for up to 3 days-perfect for entertaining!

Serving Suggestions and Pairings:

Storage and Leftover Tips:

Fridge: Store covered in the refrigerator for up to 3 days.

Freezing: Not recommended-freezing can alter the texture.

More Recipes You'll Love:

Grasshopper Pie for a minty-chocolate no-bake twist

Old-School No-Bake Cookies for nostalgic comfort

Easy Coconut Macaroons when you want something sweet in minutes

Final Thoughts:

DIRECTIONS

1. **1. Heat the Cream:**In a medium saucepan, combine the heavy cream and sugar. Stir over medium heat until the sugar dissolves completely and the mixture just begins to simmer (tiny bubbles around the edge, not boiling).
2. **2. Add Lemon:**Remove from heat and stir in the lemon juice and zest. The acidity will begin to thicken the cream almost immediately.
3. **3. Chill:**Let the mixture cool for 10-15 minutes, then pour into ramekins, small glasses, or dessert cups. Refrigerate for at least 4 hours, or until fully set.
4. **4. Serve:**Serve chilled, garnished with extra lemon zest or a few fresh berries.
5. **Tips for Success:** Don't Boil the Cream: Just bring it to a simmer. Boiling may cause it to separate.
6. **Strain :** It (Optional): For extra-smooth possets, strain the mixture before pouring into cups.
7. **Make : Ahead:** These keep beautifully in the fridge for up to 3 days-perfect for entertaining!
8. **Serving Suggestions and Pairings:** Pair Lemon Possets with buttery shortbread cookies or top them with whipped cream and raspberries for added flair. They also make a beautiful contrast to rich, chocolatey treats like Chocolate Chip Cookie Bites or No-Bake Oreo Cream Pie.
9. **Storage and Leftover Tips:** Fridge: Store covered in the refrigerator for up to 3 days.
10. **Freezing:** Not recommended-freezing can alter the texture.
11. **More Recipes You'll Love:** Grasshopper Pie for a minty-chocolate no-bake twist

12. Old-: School No-Bake Cookies for nostalgic comfort
13. Easy : Coconut Macaroons when you want something sweet in minutes
14. Final Thoughts: Lemon Possets are proof that you don't need a complicated ingredient list to make something truly impressive. They're bright, creamy, and always hit the spot-especially when you're short on time but big on flavor.
15. Try them once, and they might just become your new go-to dessert. Let us know how yours turn out and follow along for more quick and crowd-pleasing recipes!

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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